

Prep Time 10 min **Total Time** 250 min

Yield 10 servings

## **Nutrition Info Per Serving**

**Serving Size** 1 popsicle

Carbohydrates
1 gram

**Protein** 1 gram

**Fat** 19 grams

**Calories** 178

## **Orange Creamsicle**

Cool off with this nostalgic treat



## Ingredients

- 1/2 cup coconut oil
- 1/2 cup heavy whipping cream
  - 4 ounces of cream cheese
  - 1 tsp orange vanilla mio or flavor of choice
- 11 drops of liquid stevia more or less to taste

## Instructions

- In a large bowl, combine all the ingredients using an electric or stand-up mixer. Mix for several seconds, then taste and adjust flavoring and sweetener to taste.
- 2. Continue mixing until the mixture has thickened and doubled in size.
- 3. Fill popsicle mold with mixture. Tap the molds on the counter periodically to remove any air bubbles. Place the lids and/or sticks onto the molds and freeze until solid (at least 4-5 hours).



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